

LITTLE ENGINE

W I N E S

2016 SILVER PINOT NOIR

VITICULTURE NOTES

The 2016 season started very early with unusually warm April weather. Bud break was about the 2nd week of April and we had vigorous vine growth through June. Canopy management was key to ensure air flow and give adequate bunch exposure where required. September and October warmed up and were mostly dry, allowing grapes to extend their ripening time on the vine.

Our Pinot Noir is predominantly from our estate vineyards growing the clones 115, 667 and 777. We also source a small percentage from our select Naramata Bench growers. Particular attention is paid to canopy management of these vines to ensure airflow in the canopy, minimizing the need for spraying. Clusters are partially exposed early in the growing season to encourage phenolic development. Crop yields are between an average of 2.0 tons per acre.

WINEMAKING NOTES

Hand harvested and sorted in the vineyard, the Pinot Noir grapes are destemmed into one ton fermenters. About 15% whole clusters are added to each fermenter. Hand plunging is used to keep the cap moist and ensure colour and tannin extraction. The fermentation temperatures are maintained cool early in ferment and then elevated to aid in phenolic extraction. The total maceration time is about 3 weeks. The wines are drained and pressed off just before dryness and tank settled prior to going to barrel.

It undergoes spontaneous malolactic fermentation and matures in barrel for 15 months with no racking until pre-bottle blending. The 2016 Silver Pinot Noir is 28% new oak and the balance in 2nd fill and neutral barrels.

TASTING NOTES & SUGGESTED CELLARING

A beautiful ruby colour wine that beckons with initial notes of savoury herbs, dried brush and red fruit leather. Fresh and juicy start on the palate with bing cherries and dried hibiscus with a considerably lengthy finish highlighting spicy red fruits, anise and a touch of tarragon.

Approachable and silky upon release this wine will develop well through 2023 under ideal cellaring conditions.

CULINARY INSPIRATION

Pan seared duck breast or sockeye salmon with roasted heirloom beets on a warm kale and quinoa salad with a light miso vinaigrette.



Production: 502 cases
Alcohol: 13.9%
pH: 3.81